

Fiesta Chicken Casserole



Fiesta Chicken Casserole is an easy chicken casserole recipe filled with chunks of chicken, tender pasta, corn, black beans, taco seasonings all in a one dish cheesy chicken casserole.

Course	Main Course
Keyword	casserole, chicken casserole, fiesta chicken casserole
Prep Time	15 minutes
Cook Time	25 minutes
Total Time	40 minutes
Servings	8
Calories	372kcal
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Ingredients

- 2½ cups uncooked rotini pasta
- 1 cup sour cream
- 1 cup salsa
- 1 packet mild taco seasoning
- ½ teaspoon cumin
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 can (15 oz) corn *drained*
- 1 can (15 oz) black beans *drained & rinsed*
- 2½ cups cooked chicken
- 2 cups shredded cheese

Instructions

1. Heat oven to 350°. Prepare a 9x13 baking dish and spray with cooking spray. Set aside.
2. Cook pasta, to al dente, according to package directions.

Don't forget to salt the pasta water. I use about 1 teaspoon salt.

3. While pasta is cooking, combine sour cream, salsa, taco seasoning, cumin, garlic powder, and onion powder in a large mixing bowl.
4. Drain the pasta (do not rinse) when it's done cooking and add into the sour cream mixture. Stir to combine.

Add in the corn, black beans, chicken, and 1 cup of the shredded cheese. Stir together to combine.

5. Pour into the baking dish and sprinkle the remaining cheese on top. Cover with tin foil and cook for 20 minutes.
6. Take the tin foil off and let cook an additional 5 minutes.

Garnish with sour cream, tomato, chopped cilantro, and avocado slices if wanted.

Leftovers keep well, covered, in the fridge for 3-4 days.

Notes

Cheese : Use any cheese you like! I use Colby Jack Cheese but feel free to use Monterey Jack, Pepper Jack, or Cheddar.

Salsa : Use your favorite salsa. I prefer to use a refrigerated fresh salsa that you can find in the produce area at the grocery store.

Can I make this spicy? Yes! Add some cayenne pepper or chili powder in with the other seasonings. Use a packet of hot taco seasoning. Top the servings with jalapeño. Add a can of diced green chilies into the casserole.

This recipe has been updated with more helpful text, updated pictures, and updated recipe in March 2021. The original recipe only called for 1 teaspoon cumin, 1 teaspoon onion powder, and 1 teaspoon garlic powder. To up the flavor I reduced the seasonings to 1/2 teaspoon and added a packet of taco seasoning. I also increased the pasta amount and chicken amount to 2.5 cups each. This recipe has always gotten really good and really bad reviews so I have been retesting it to find better ratios.

Nutrition

Calories: 372kcal | Carbohydrates: 33g | Protein: 25g | Fat: 15g | Saturated Fat: 8g | Cholesterol: 70mg | Sodium: 816mg | Potassium: 491mg | Fiber: 7g | Sugar: 4g | Vitamin A: 958IU | Vitamin C: 3mg | Calcium: 208mg | Iron: 3mg